Christmas day lunch

Four courses 85 per person

Amuse Bouche

Paris Brown Mushroom Velouté, maple-roast chestnuts

Starters

Pan-seared Scallops, chorizo crumb, brown butter cauliflower purée, hazelnuts, herb oil

Roast Breast of Pheasant, caramelised pear and winter leaf salad, cranberry gel, Capirete sherry vinegar dressing

Confit & Parfait of Duck, pressed terrine, poached cherry compote, toasted brioche, sour cherry and red wine gastrique

Baked Goat's Cheese Crottin, red onion marmalade, slow confit cherry tomato and baby beet salad, balsamic V

Mains

Pancetta-wrapped Turkey Parcel, sage and apricot stuffing, parsnip purée, bacon chipolata, fondant potato, honey-roast carrots, Brussels sprouts and chestnut, turkey jus

Fillet of Beef Wellington, dauphinoise potato, fine beans, roast root vegetables, truffle jus

Wild Halibut Supreme, saffron rissole potato, garlic crushed artichoke, samphire, grain mustard, caper and dill beurre blanc

Butternut Squash, Spinach, Feta & Wild Mushroom Lattice, parsnip purée, fondant potato, honey-roast carrots, Brussels sprouts and chestnuts, vegan gravy V, VGA

To Finish

Warm Christmas Pudding, mulled spice plums, English custard V, VGA

Vanilla Buttermilk Panna Cotta, blood orange, cranberry compote, pistachio crumble

Raspberry & Sherry Trifle, Madeira sponge, set custard, Chantilly cream, toasted almonds

Dark Chocolate Truffle Torte, clementines, honeycomb, honeycomb ice cream VG

The finer details

V vegetarian | VG vegan | VGA vegan option available

Our food and drinks are prepared in areas where cross-contamination may occur, and our menu descriptors do not include all ingredients.

If you have any allergies, intolerances, or other dietary requirements, or if you require allergen information, please let us know before ordering.

A discretionary gratuity of 12.5% is added to the total bill and divided fairly between the team and independently from the business.

THE LONG BAR LATE